



TASTING NOTE

WINEMAKER COMMENTS

The 2023 vintage was late to start due to a wetter season early on. Fine weather from January onwards meant extra hangtime on the vine, which provided increased flavour concentration, exceptional varietal purity and laid the groundwork for some brilliant wines. The Pinot Gris from Sound of White was picked in two halves; an earlier parcel on the 31st of March and the balance on the 9th of April. These parcels make 60% of the blend, where the other 40% is from an exclusive grower in the Omaka Valley, meaning it's all from the Southern Valleys – beautiful clay loam soils, that added another element to the wines.

Ripe nashi pear, rose apple, white nougat and vanilla bean aromatics. The wine is plush, fleshy and juicy, with ripe mid-palate fruit and a crisp racy finish that appears dry but is balanced with a little residual sugar.

Matt Ward

GEOGRAPHICAL INDICATION

Marlborough, New Zealand - certified with Sustainable Winegrowers New Zealand.

VINEYARDS

The fruit is sourced from two vineyards in the Omaka and Waihopai Valleys which is part of the cooler and drier Southern Valleys. 60% of the fruit comes from our Sound of White Vineyard in the Waihopai Valley, where ripe fruit and concentration creates the core of our Pinot Gris. The remaining 40% comes from a grower vineyard, Fairhall Downs in the Omaka valley, creating vibrancy and freshness.

WINEMAKING

Fruit from Sound of White was harvested in the early morning and pressed immediately at the winery. The initial free run juice was taken to a stainless tank without additions before running to older oak for a wild fermentation; this makes up 5% of the final blend. The balance was clarified and racked to tank for a cool fermentation with a select yeast for varietal expression. Fairhall Downs fruit was harvested in early April and cold-settled before racking and fermenting in stainless steel. All wines were left on their yeast lees in stainless steel and oak for added richness and complexity before blending in August and bottling in September.

ANALYSIS

Alcohol	13.5%
pH	3.51
Acid	6.2g/L
Sugar	6.3g/L

CELLARING POTENTIAL

Enjoy over the next 3+ years when cellared correctly.

FOOD MATCH

Pinot Gris pairs well with spicy dishes like Chinese, Indian and Mexican with its sweetness, body and spicy aromas. It can also pair well with washed-rind cheeses, lighter chicken dishes and even desserts like apple pie and nutty cakes.